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FOODSTUFF.¹

In section 7 strike out "during fly season" and add to the end of section these words: "and the bake shop must be kept free from flies."

Foodstuffs—Sale of Damaged or Moldy. (Reg. Bd. of H., June 2, 1913.)

SECTION 1. Any person who handles damaged foodstuff, whether damaged in transit or otherwise, shall not sell same or hold for sale in the original package without resacking, and shall attach to each package thereof a tag upon which shall be printed the following words: "This package is damaged, and is sold at the purchaser's risk." Such food must then comply with the requirements of the section below.

SEC. 2. No person shall sell or hold for sale, as damaged or otherwise, any meal, flour, or any grain product whatever containing mold or other undue vegetable or animal organisms or insects of any kind.

Fish Markets. (Reg. Bd. of H., June 2, 1913.)

A fish market shall be governed by same regulations as meat markets.²

Ice Cream—Manufacture, Care, and Sale of. (Reg. Bd. of H., June 2, 1913.)

1. No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals or in any room used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storing room for ice cream is separated from other parts of the building to the satisfaction of the board of health.

2. The room or place used for mixing cream must be closely ceiled, properly ventilated, and screened. The walls and floors of the room or rooms in which the cream is made or stored shall be of such construction as to permit of rapid and thorough cleansing. The room or rooms above referred to shall be equipped with appliances for washing or sterilizing of utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils as used shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the manufacture and sale of ice cream shall not be used as containers for other substances.

3. All laborers employed in or about the said establishment and all persons engaged in the manufacture, sale, or distribution of ice cream must be cleanly both in person and attire. All persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream or in its subsequent freezing or handling shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling.

4. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section, or so situated as to pollute the atmosphere of said rooms.

5. Ice cream kept for sale in any shop, restaurant, or other establishment, shall be stored in a covered box or refrigerator, such box or refrigerator shall be properly drained and cared for, and ice cream shall be kept covered except during such intervals as are necessary for the removal of the cream.

6. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or his family, or amongst his employees or within the building or premises where the cream is handled, shall notify the city or county health officer, and the said health officer shall take such steps as are necessary to prevent the spread of disease.

¹ See Public Health Reports May 9, 1913, vol. 28, No. 19, p. 923.

² The regulations relative to meat markets were published in the Public Health Reports May 9, 1913, vol. 28, No. 19, pp. 917-918.